

# SUGGESTIONS OF THE DAY

---

Fishmonger's piece **28€**

Salmon steak, reduced orange juice sauce, creamy polenta, parmesan emulsion

# COCKTAIL OF THE MOMENT

COCKTAIL OF THE MOMENT **14€**

'Vanilla-infused vodka, melonade, cane sugar, coconut cream, lime'



WAIKI  
RESTAURANT - PESCIERE



## The Petrossian moment

---

**CAVIAR OSSETRA TSAR IMPERIAL PETROSSIAN © 30 G**

**& ITS BLINIS (G-O-P-A)**

**95€**

**TARAMA WITH SEA URCHIN CORAL PETROSSIAN © 100 G**

**& ITS CRISPS (C-MO-L-FC)**

**20€**

**NATURAL TARAMA PETROSSIAN © 100 G**

**& ITS CRISPS (C-MO-L-FC)**

**15€**

**SARDINES IN OLIVE OIL PETROSSIAN © 112 G**

**& PAN CON TOMATE TOAST (G-P)**

**25€**

## Enhance your Tasting

---

**SHOT OF PETROSSIAN VODKA © 4 CL**

**12€**

**GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE**

**CARTE JAUNE 10 CL**

**12€**



**WAIKI**  
RESTAURANT - PISCINE

# COCKTAILS

## YOUR FAVOURITE COCKTAILS ON REQUEST

FROM 12€

<b>MOJITO</b> - Embargo rum, lime, brown sugar, fresh mint, sparkling water	12€
<b>MOJITO FRUIT</b> - Passion, Strawberry, Raspberry	12€
<b>MAÏ-TAÏ</b> - Embargo Spicy rum, Black Tears rum, orgeat syrup, lime juice	12€
<b>FROZEN « BY JUNE »</b> Recipe of the moment	12€
<b>DECLINATION OF MARGUARITA</b>	
<b>Classique</b> - Milagro tequila, agave syrup, Cointreau, lime	12€
<b>Spicy</b> - Milagro tequila, chilli syrup, Ancho Reyes, lime	14€
<b>El Grande Azul</b> - Tequila Clase Azul Reposado, black Cointreau, fresh black grapes, agave syrup, lime	28€
<b>CAÏPIRINHA À NOTRE FAÇON</b> - Cachaça Parati, fresh ginger, brown sugar, lime, fresh maracuja	13€
<b>NEGRONI MACÉRÉ EN FÛT</b> - Campari, Nouaison gin, red vermouth, orange zest	14€
<b>JAMAICAN MARTINI</b> - Kōloa Rum coffee, hazelnut liqueur, old rum cream, espresso gold Cuvée Musetti	14€
<b>BOURBON ON FIRE</b> - Fat Wash Bourbon orange butter, mandarin liqueur, apple juice, yellow lemon, honey	14€
<b>PALOMA</b> - Milagro tequila infused with rosemary, agave syrup, lime juice, grapefruit soda and fresh grapefruit	14€
<b>LEMON PIE</b> - Renaissance Vanilla Vodka, Villa Massa Limoncello, lemon juice, citrus syrup, homemade meringue	14€
<b>WAZA-ARI</b> - Hendrick's Flora Adora gin, fresh basil and cucumber, wasabi syrup, ginger beer	14€
<b>PORN STAR</b> - Renaissance vanilla vodka, passion liqueur, liqueur 43, fresh maracuja	15€
<b>L'AVENIR</b> - Piña Colada completely clarified	16€



WAIKI  
RESTAURANT - PISCINE

## ALCOHOL-FREE COCKTAILS

---

### DÉTOX

Cocktail of fruits and vegetables of the moment

9€

### PIÑATA

Strawberry juice, pineapple juice, lime juice and blueberry jam

9€

## SMOOTHIES

---

### BERRY TREE

Strawberry, cranberry, lime

9€

### CARRIBEAN

Passion, ananas, citron vert, orange

9€




WAIKI  
RESTAURANT - PISCINE

## TO SHARE

<b>6 OYSTERS FROM THE THAU BASIN</b> served with shallot vinegar (MO)	<b>13,50€</b>
<b>12 SHRIMPS</b> served with homemade aioli (M-O-C-L)	<b>16,50€</b>
<b>PLATE OF 12 MUREX</b> served with homemade aioli (C-O-A-L-M-MO)	<b>12,50€</b>
<b>PLATE OF 6 LANGOUSTINES</b> served with homemade aioli (C-O-A-L-M-MO)	<b>21€</b>
<b>PLATTER OF 6 BOUZIGUES OYSTERS, 4 KING PRAWNS, 6 SMALL PRAWNS, 4 LANGOUSTINES</b> served with homemade aioli and shallot vinegar (MO-C-L-M)	<b>52€</b>
<b>PLATTER OF 12 BOUZIGUES OYSTERS, 8 KING PRAWNS, 8 SMALL PRAWNS, 6 LANGOUSTINES</b> served with homemade aioli and shallot vinegar (C-O-A-L-M-MO)	<b>86€</b>
<b>PARMA HAM AND PAN CON TOMATE PLATTER</b> (G-FC)	<b>18€</b>
<b>CRISPY CHICKEN BAO</b> cabbage salad with fried onions and teriyaki sauce (2 pieces) (G-O-L-A)	<b>14€</b>
<b>CREAMY BURRATA</b> colourful tomatoes, basil pesto (L-FC)	<b>18€</b>
<b>BASKET OF SEASONAL VEGETABLES AND TZATZIKI SAUCE</b> (L-AS)	<b>12€</b>
<b>AUBERGINE CAVIAR AND HUMMUS DUO</b> sweet spice spread (G-SE)	<b>12€</b>



# STARTERS

 Chicken - French origin

## CAESAR SALAD

romaine salad, crispy chicken, perfect egg, focaccia, parmesan, cherry tomatoes and Caesar sauce (G-O-A-SO-L-FC)

21€

## VEGETARIAN CAESAR SALAD

romaine salad, minced vegetables, perfect egg, focaccia, parmesan, cherry tomatoes and Caesar sauce (G-O-A-SO-L-FC)

21€

## ITALIAN SALAD

mixed salad, parma ham, cherry tomatoes, parmesan shavings, focaccia, grilled artichoke and mozzarella di bufala (L-FC-M-SO)

21€

## SALMON SALAD

mixed salad, smoked salmon, diced feta, red onion pickles, soya beans, cherry tomatoes, avocado (P-SO-M)

24€

## PICKLED TUNA POKE BOWL

vinegared rice, soya beans, cucumber, cherry tomatoes, wakame, avocado, coleslaw, fried onions and poke sauce (P-SO-SE-AS)

21€

## MARINATED SALMON POKE BOWL

vinegared rice, soya beans, cucumber, cherry tomatoes, wakame, avocado, coleslaw, fried onions and poke sauce (P-SO-SE-AS)

23€

## CHICKEN BO BUN SERVED WARM

rice vermicelli, soya beans, low-cooked chicken, chicken nems, cucumber, wakame, cherry tomatoes, carrots, peanuts and bo bun sauce (P-SO-SE-AS)

21€

## VEGETARIAN BO BUN


rice vermicelli, soya beans, minced vegetables, vegetable egg rolls, cucumber, wakame, cherry tomatoes, carrots, peanuts and bo bun sauce (P-SO-SE-AS)

21€



WAIKI  
RESTAURANT - FISCHERIE

# DISHES

 Beef / Chicken - **origin France**

- ITALIAN-STYLE BEEF TARTARE** 24€  
capers, tomato confit, gherkins, black olives, parmesan, creamy burrata,  
fresh chips (M-A-L)
- CHICKEN CLUB SANDWICH** 19€  
low-temperature chicken, romaine salad, tomatoes, egg,  
homemade mayonnaise, fresh chips (G-O-A-L-FC-M)
- FLAKY SALMON BURGER** 24€  
fresh cheese with herbs, spinach shoots, avocado, fried egg,  
fresh chips and salad (P-SO-SE-AS)
- ITALIAN-STYLE BEEF BURGER** 28€  
minced mozzarella and basil steak, tomato confit, Parma ham,  
rocket and mozzarella, fresh chips (G-L-FC)
- ITALIAN VEGETARIAN BURGER**  28€  
veggie steak, tomato confit, rocket and mozzarella,  
fresh chips (G-L-FC)
- GRILLED ARGENTINE RIOPLATENSE RIB STEAK 300 g** 38€  
fresh chips and gorgonzola sauce (L)
- FISHMONGER'S PIECE DEPENDING ON AVAILABILITY** 28€  
(P-L-FC)
- THE FAMOUS TRUFFLE PASTA** 28€  
mafaldes, truffle mascarpone cream, superior white ham,  
creamy burrata, parmesan (G-L)



WAIKI  
RESTAURANT - PISCINE

## DESSERTS

---

- ROASTED PEANUT AND CARAMEL PROFITEROLE** 12€  
vanilla ice cream, caramel, roasted peanuts and chocolate sauce (G-O-A-L-FC)
- EXOTIC ICED MOCHI** 12€  
mango mochi, exotic fruit compote, coconut ice cream,  
white chocolate chantilly, coconut crumble (G-O-L-FC-AS)
- CHURROS WITH NUTELLA SAUCE  
AND WHITE CHOCOLATE WHIPPED CREAM** (G-O-L-FC) 12€
- PLATE OF FRESH SEASONAL FRUIT WITH CHOCOLATE SAUCE (L)** 16€
- GOURMET COFFEE** (G-O-A-L-FC-SE-AS) 14€

## ICE CREAM CUPS

---

- AMERICANO** 13€  
Nuty ice cream, salted butter caramel ice cream, macadamia vanilla ice cream,  
caramel coulis, white chocolate chantilly, sesame crumble (G-O-A-L-FC)
- CAFÉ LIÉGEOIS** 13€  
coffee ice cream, vanilla ice cream, coffee sauce, white chocolate whipped cream  
(G-O-A-L-FC)
- DAME BLANCHE** 13€  
vanilla ice cream, chocolate sauce, white chocolate whipped cream (G-O-A-L-FC)
- AVEC ALCOOL**
- COLONEL** 14€  
Lime sorbet, Renaissance Vodka (AS)
- FROZEN « BY JUNE »** Recipe of the moment 12€





# APERITIFS

## OUR SPRITZ

MIO Spritz	12€
SUREAU Spritz	12€
LOLEA Spritz	12€
CHANDON Spritz	12€
Sangria Rouge LOLEA 20 cl	7€
RICARD / PASTIS 4 cl	5€
MARTINI rouge/blanc 5 cl	5€
KIR 15 cl	9€

## DRAUGHT BEERS & BOTTLES

ESTRELLA DAMM 5,4%	Half 25 cl <b>4€</b> / Pint 50 cl <b>7,50€</b>
MILLENARI Citron Kombawa 4,8%	Half 25 cl <b>5,50€</b> / Pint 50 cl <b>9€</b>
MILLENARI IPA 5,5%	Half 25 cl <b>6€</b> / Pint 50 cl <b>9,50€</b>
Picon supplement <b>1€</b> Supplement syrup <b>0,50 €</b>	
DESPERADOS 33 cl	<b>8€</b>
SAN MIGUEL FRESCA 33 cl	<b>8€</b>

# SPIRITS

	4 cl	70 cl	175 cl
<b>GIN</b>			
<b>G'Vine</b> Floral foretaste of vine blossom, with hints of juniper, cardamom and ginger	<b>12€</b>	<b>100€</b>	<b>220€</b>
<b>Hendrick's</b> Scottish gin infused with rose and cucumber	<b>12€</b>	<b>150€</b>	<b>300€</b>
<b>Hendrick's Flora Adora</b> The summer version is infused with a seductively fresh floral bouquet	<b>13€</b>		
<b>Hendrick's Grand Cabaret</b> It offers a cabaret of flavours with stone fruits and sweet spices	<b>13€</b>		
<b>Sorgin S</b> This rosé gin combines the freshness of wine with the natural aromas of pink grapefruit, cranberry and French fig	<b>12€</b>		
<b>Martin Miller's</b> A resolutely modern English gin combining freshness and distinctive aromas	<b>12€</b>		
<b>Yu Gin</b> French gin inspired by Asian products such as Yuzu and Sichuan pepper	<b>12€</b>		
<b>La Perle Noire</b> French gin from Montpellier with subtle liquorice, aniseed and honey flavours	<b>12€</b>		
<b>Rosemont</b> Canadian gin with perfectly balanced cucumber flavours	<b>12€</b>		
<b>Carmina</b> French gin made from over 30 varieties of cider apples and 7 herbs selected for their perfect combination of apple and juniper aromas	<b>12€</b>		
<b>Glendalouch Wild Rose</b> Irish gin steam distilled with wild roses and plants from the mountains around the distillery to make an intensely floral gin	<b>12€</b>		
<b>Romeo's Gin X</b> Canadian gin with an explosion of freshness thanks to the combination of cucumber, dill and watermelon	<b>13€</b>		
<b>Nordés</b> Spanish gin with a strong red fruit flavour	<b>13€</b>		
<b>Liegin Jungle</b> Belgian gin with exotic flavours such as pineapple, mango and hints of organic mint	<b>14€</b>		
<b>Nouaison Gin Réserve</b> Intense, opulent, gourmet French gin aged in cognac casks	<b>14€</b>		
<b>Sir Chill</b> Belgian gin with tobacco and vanilla aromas and hints of tangerine and almond	<b>15€</b>		
<b>Gin de Grezan</b> A juniper-flavoured French gin with notes of citrus, lemon pepper and cardamom	<b>15€</b>		
<b>Adamus</b> Handcrafted premium Portuguese gin, the only gin in the world to feature the Baga grape as one of its botanicals, giving the drink a delicate fruity flavour	<b>15€</b>		
<b>Solaro</b> Ultra premium Italian gin from Capri	<b>25€</b>		
<b>Yu No</b> All the complicity of a non-alcoholic gin and tonic	<b>10€</b>		

ALL OUR GINS COME WITH THREE CENTS ORIGINAL  
TONIC WATER 20CL



WAIKI  
RESTAURANT - PISCINE

# SPIRITS

## VODKA

Renaissance	The fruit of traditional distillation of 100% French wheat	4 cl 70 cl 175 cl
Belvedere	Flawless Polish vodka with hints of almond and walnut	12€ 120€
Puech Haut Combas	A tasting vodka made from organic grapes, its abstract design was created by the painter Robert Combas	12€ 150€ 300€
Orage Clémentine Corse	Vodka distilled from fresh clementines with a few leaves to complete its aromatic bouquet	12€ 120€
Sauvelle Vodka « gastronomique »	filtered on three types of wood: cherry, new Limousin oak and torrefied oak	12€
		13€

## RUM

### GUATEMALA

Secha De La Silva	40% Oak-aged rum infused with premium cocoa and coffee beans	12€
-------------------	--	-----

### PANAMA

Bumbu XO	40% Luscious notes of vanilla, caramel and orange peel	12€ 120€
Sérum Mamie	40% A blend of amber rum from Panama and delicious notes of cocoa, vanilla and toffee	12€
Sérum Ancon 10 ans	40% Rich bouquet of vanilla, sultanas, figs, dates and almonds	13€
Sérum Puente Centenario 2005	40% A very special rum, produced in a limited edition of just 3000, distilled from cane honey and aged for 16 years in ex-Bourbon casks	15€

### CUBAN

Matusalem	40% 15 year old rum with notes of dry wood, roasted fruit and a touch of caramel	12€
Matusalem Insolito Wine	40% Rum aged for 15 years, filtered over charcoal. On the palate, the atmosphere is one of gently caramelised almonds	12€
Eminente	41,3% Rum aged for 7 years in whisky barrels, with exquisite flavours of cane sugar, vanilla, coffee, ginger and pepper	14€

### VENEZUELA

Bocathéva	45% Sweet, mild spices such as liquorice and cinnamon	13€
-----------	---	-----

### JAMAICA

Canerock	40% The palate is very pastry-like, with very sweet spices such as vanilla, nutmeg and cinnamon, as well as a buttery, brioche-like sensation	12€
Hey Joy Xo	43% Rum aged for 16 years, with aromas of candied fruit and grey pepper and a long, smooth finish	18€



WAIKI  
RESTAURANT - PISCINE

# SPIRITS

4 cl

## RUM

### MEXICO

Sol Tarasco **42%** 10 year old rum with toffee spice notes

14€

### BELIZE

Mezan **46%** Rum aged for 5 years with fragrant notes of oak, cedar and vanilla, followed by tropical fruit and hazelnut butter

14€

Copalli cacao **40%** Pure organic white rum infused with organic cocoa beans

13€

### BRAZIL

Gran Chaco **43%** It's a blend of organic rum, sugar cane juice and a mixture of cocoa beans and coffee beans

13€

### PARAGUAY

Gran Chaco **42%** A combination of organic rum and macerated orange peel

13€

### FRENCH WEST INDIES

Longueteau **40%** Mild, sweet white agricultural rum from Guadeloupe with subtle floral notes

11€

Longueteau **45%** Amber agricultural rum from Guadeloupe aged for 3 years in a cognac cask

11€

Saint James Brut de Colonne **73,7%** Organic white rum bottled without reduction at the end of the column, which explains its high degree

13€

Saint James 2001 **43%** Aged for 10 years, this old agricultural rum has cocoa accents and woody notes

15€

Dilon Brut de fût **62%** Vintage old Martinique rum, everything you'd expect from a brut de fût

16€

### CANADA

Rosemont **40%** Pineapple macerated in rum from new barrels, distilled, then blended with molasses rum aged in new barrels

12€

### JAPANESE

Kiyomi **40%** Fruity, exotic white rum with a hint of iodine

11€

### FIDJI

Planteray Rum Sealander **40%** A blend of predominantly Fijian rums, to which are added rums from Barbados and Mauritius for intoxicating notes of vanilla and spices

13€

### HAWAII

Kōloa Coconut Rum **40%** White rum blended from natural coconut flavours and Hawaiian rums

13€

### THAILAND

Pharaya Gold **40%** A blend of rums aged between 7 and 12 years for a rich, fruity, gourmet result

12€



WAIKI  
RESTAURANT - PISCINE

# SPIRITS

## OUR RUMS OF EXCEPTION

4 cl 70 cl

### VIETNAM

**Belami Premium 55%** Aged premium rum made with ultra Premium coffee, roasted coconut and cocoa beans

25€

### PANAMA

**Kuna Davidoff 42%** An exceptional rum whose production has been halted, making it a rarity. It has intoxicating flavours of tobacco and leather, set against a background of luscious vanilla

40€

## AGAVE SPIRITS

Milagro Silver

12€

Excellia Reposado

13€

1800 Cristalino

14€

200€

Clase Azul Plata

15€

Clase Azul Reposado

25€

340€

Clase Azul Gold

48€

700€

Clase Azul Anejo

70€

900€

Clase Azul Ultra Anejo

5 000€

Clase Azul Mezcal Guerrero

48€

Mezcal Los Explorer Espadin 8 ans

14€

## WHISKY

Monkey Shoulder

12€

140€

Bellevoe Triple Malt Finition Grain Fin

12€

Glenfiddich Triple OAK 12 ans

12€

Balvenie Doublewood 12 ans

14€

Glenfiddich Gran Reserva 21 ans

25€

Glenfiddich Grande Couronne 26 ans

50€

Port Charlotte 10 ans

13€

Ailsa Bay Tourbé

14€

Bruichladdich Islay Barley

14€

## WHISKEY

Jack Daniel's

12€

120€

Jack Daniel's « Tennessee Honey »

12€



WAIKI  
RESTAURANT - PISCINE

# SPIRITS

---

## BOURBON

Bulleit

4 cl

14€

## COGNAC

Rémy Martin VSOP

13€

Rémy Martin XO

25€

## LIQUEURS

Menthe Ernest

9€

Villa Massa Amaretto / Villa Massa Limoncello

9€

Mentheuse / Pulpeuse / Croqueuse

9€

Adriatico 100% natural white almond liqueur

10€

Cointreau Noir Harmonious blend of orange peel and Rémy Martin cognac

10€

Karukera Cream of old rum with hints of spices

10€

Five Farms Cream liqueur skilfully blended with Irish whiskey

10€

Legendario Elixir de Cuba A smooth and generous rum liqueur

12€



WAIKI  
RESTAURANT - PISCINE

## SOFTS

<b>ICED TEAS</b>	6€
Jasmin & Ginger: Jasmine, ginger and raspberry tea	
Ice Peach: Earl Grey, lemon and peach tea	
<b>COLD-PRESSED FRUIT</b>	6€
Choice of: orange, lemon, grapefruit, apple	
<b>HOMEMADE LEMONADE</b>	5€
<b>CAFÉ FRAPPÉ</b>	6€
Choice of: vanilla, caramel, hazelnut, orgeat (Alcohol supplement 2€)	
<b>BADOIT</b> 33 cl	5€
<b>EVIAN / BADOIT</b> 75 cl	7€
<b>SODAS</b> Pepsi 33cl , Pepsi Max 33 cl, Limonade 50 cl	6€
<b>DIABOLO</b> 50 cl	6,50€
<b>WATER SYRUP</b> 50 cl	4,50€
<b>GANGSTAR</b> 25 cl	6€
<b>MAYA</b> 31,5 cl	6€
A choice of flavours: Coconut Water, Litchi, P.A.M (Passion, Pineapple, Mango)	

## HOT DRINKS

<b>ESPRESSO, LONG COFFEE, DECAFFEINATED</b>	2,70€
<b>DOUBLE ESPRESSO</b>	5€
<b>GRAND CRÈME</b>	5€
<b>CAPPUCCINO</b>	5€
<b>HOT CHOCOLATE</b>	5€
<b>TEA / INFUSION</b>	4€



# CAVE

## Our Rosés

### • ROSÉS OF THE REGION

15 cl 75 cl 150 cl 300 cl

**IGP PAYS D'OC/VIN DE FRANCE**

**CUVÉE DU SOLEIL** - Sieur d'Arques « Pinot Noir, Grenache »

7€ 30€

**THEYRON** - Château Puech-haut 

« Syrah, Mourvèdre, Grenache »

40€ 85€

**IGP SABLE DE CAMARGUE**

**WATUSI** - Château Puech-Haut 

« Grenache noir et gris, Syrah, Cabernet Franc »

8€ 35€

### • ROSÉS OUT OF REGION

**AOP CÔTES DE PROVENCE CRU CLASSÉ**

**EXCELLENCE** - Château Saint-Maur

« Grenache, Syrah, Cinsault, Mourvèdre »

10€ 45€ 95€ 200€

**CLOS DE CAPELUNE** - Château Saint-Maur

« Syrah, Cinsault, Grenache »

90€ 185€



The *sommelier's private wine list*  
is available on request.



WAIKI  
RESTAURANT - PISCINE




# CAVE

## Our Whites

### • WHITES OF THE REGION

15 cl 75 cl 150 cl

#### IGP PAYS D'OC/VIN DE FRANCE

<b>VIIGNIER</b> - La Madelaine Saint Jean « Viognier »	8€	30€
<b>ANTHUS</b> - Domaine Grand Chemin « Chardonnay, Rolle, Viognier, Sauvignon »		38€
<b>THEYRON</b> - Château Puech-Haut « Vermentino » 	40€	85€

#### AOP LANGUEDOC

<b>PRESTIGE</b> - Château Puech-Haut « Roussanne, Marsanne »	9€	35€
<b>TÊTE DE BÉLIER</b> - Château Puech-Haut « Marsanne, Roussane, Grenache blanc, Viognier »		50€

#### IGP CÔTES DE THONGUE

<b>PARADOXE</b> - L'Arjolle « Viognier, Sauvignon »		46€
---	--	-----

#### AOP CORBIÈRES

<b>CUVÉE PRESTIGE</b> - Château Ollieux Romanis « Roussanne, Marsanne »		47€
---	--	-----

### • WHITES OUT OF THE REGION

#### AOP CÔTES DE PROVENCE CRU CLASSÉ

<b>EXCELLENCE</b> - Château Saint-Maur « Rolle »	10€	47€	100€
<b>CLOS DE CAPELUNE</b> - Château Saint-Maur « Rolle »		95€	

#### IGP CÔTES DE GASCOGNE (MOELLEUX)

<b>LUNE DE MIEL 2022</b> (Moelleux) - Villa Dria « Petit Manseng »	8€	32€
--	----	-----

#### AOC CHABLIS, CHABLIS PREMIER CRU, CHABLIS GRAND CRU

<b>CHABLIS</b> - Domaine Daniel Seguinot et Filles « Chardonnay »	9€	40€
<b>CHABLIS PREMIER CRU LES FOURCHAUME</b> Domaine Daniel Seguinot et Filles « Chardonnay »		60€
<b>CHABLIS GRAND CRU LES PREUSES</b> - Domaine Jean et Sébastien Dauvissat « Chardonnay »		99€

#### AOP MEURSAULT

<b>MEURSAULT</b> - Comte de Montebello « Chardonnay »		79€
---	--	-----

#### AOC CHASSAGNE-MONTRACHET

<b>CHASSAGNE-MONTRACHET VIEILLES VIGNES</b> Domaine Vincent Girardin « Chardonnay »		120€
--	--	------

#### AOC CONDRIEU

<b>CONDRIEU LES RAVINES</b> - Domaine Rémi Niero « Viognier »		73€
---	--	-----

#### AOC SANCERRE

<b>SANCERRE CAVE DE LA PETITE FONTAINE</b> Domaine Fleuriet Père et Fils « Sauvignon »		41€
---	--	-----



WAIKI  
RESTAURANT - ESCOFFIER



The *sommelier's private wine list*  
is available on request.

# CAVE

## Ours Reds

### • REDS OF THE REGION

15 cl 75 cl 150 cl

#### IGP PAYS D'OC

**CUVÉE DU PÈRE JOSEPH** - La Madeleine Saint Jean « Grenache, Syrah » 8€ 30€

**CUVÉE DE L'HORLOGE** - La Madeleine Saint Jean  
« Grenache, Syrah, Carignan » 38€ 80€

#### AOP LANGUEDOC

**PRESTIGE** - Château Puech-Haut « Grenache, Syrah » 9€ 35€ 75€

**TÊTE DE BÉLIER** - Château Puech-Haut  
« Syrah, Grenache, Mourvèdre, Carignan » 50€

**CLOS DES TRUFFIERS** - Château La Negly « Syrah, Grenache » 200€ 410€

#### AOP PIC-SAINT-LOUP

**LAVABRE** - Château Puech-Haut « Syrah, Grenache Noir, Mourvèdre » 12€ 45€

**PARCELLAIRES CLOS DU PIC** - Château Puech-Haut « Syrah, Mourvèdre » 98€

#### L'EXCEPTION DE LAURENS (VIN DE FRANCE)

**SÉCULAIRE** - Domaine Grézan « Carignan » 75€

#### IGP CÔTES DE THONGUE

**PARADOXE** - L'Arjolle « Syrah, Merlot, Cabernet et Grenache » 46€

#### AOC SAINT-CHINIAN-ROQUEBRUN

**ABSOLU DE SCHISTE** - Cave de Roquebrun « Syrah, Grenache, Carignan » 37€

#### AOP LA CLAPE

**LA FALAISE** - Château La Negly « Grenache noir, Mourvèdre, Syrah » 43€

**LA PORTE DU CIEL** - Château La Negly « Syrah, Grenache » 210€ 430€

#### L'EXCEPTION DE SAINT-PARGOIRE (VIN DE FRANCE)

**BELLE LÉONE** 2012/2013 - Domaine Peyre Rose (Marlène Soria)  
« Mourvèdre, Syrah » 180€

#### IGP PAYS DE L'HÉRAULT

**DOMAINE DE LA GRANGE DES PÈRES** - Laurent et Bernard Vaillé  
« Syrah, Mourvèdre, Cabernet Sauvignon, Cunoise et Petit Verdot » 395€



WAIKI  
RESTAURANT - PISCINE



The *sommelier's private wine list*  
is available on request.

# CAVE

## Our Reds

### • REDS OUT OF REGION

75 cl

#### AOP MORGON

**L'ÊVEQUE** - Famille Gauthier « Gamay »

35€

#### AOC SAINT EMILION

**CLARENDELLE SAINT EMILION** - Inspiré par Haut-Brion  
« Merlot, Cabernet Franc, Cabernet Sauvignon »

49€

#### AOC GIGONDAS

**LA GILLE GIGONDAS** - Famille Perrin - « Grenache, Syrah »

47€

#### AOC SAVIGNY LES BEAUNE

**SAVIGNY LES BEAUNE** - Seguin Manuel « Pinot noir » 


75€

#### AOC ALOXE CORTON

**ALOXE CORTON** - Domaine Maldant Pauvelot « Pinot noir »

76€

#### AOC CHÂTEAU NEUF DU PAPE

**LES CÈDRES** - Paul Jaboulet Aîné - « Cinsault, Grenache, Syrah » 

83€

### • WINES OF THE WORLD

#### ESPAGNE : DOC RIBERA DEL DUERO

**GAUDEAMUS** - Hermanos Del Villar « Tempranillo »

39€

#### ITALIE : IGT PUGLIA

**INTRIGO PRIMITIVO** - Tombacco - « Primitivo »

32€



WAIKI  
RESTAURANT - PISCINE



The *sommelier's private wine list*  
is available on request.

# CAVE

## Our Champagnes



### Veuve Clicquot

■ REIMS FRANCE ■

#### VEUVE CLICQUOT BRUT CARTE JAUNE

10 cl 12€ - 75 cl 90€ - 150 cl 185€ - 300 cl 375€

#### VEUVE CLICQUOT ROSÉ

75 cl 95€ - 150 cl 195€

#### VEUVE CLICQUOT RICH

75 cl 95€ - 150 cl 195€ - 300 cl 420€

Veuve Clicquot Rich is the champagne of the summer to drink on the rocks and can be enhanced with cucumber, ginger or red pepper.

#### VEUVE CLICQUOT RICH ROSÉ

75 cl 100€

The Rosé version can also be enjoyed on the rocks and enhanced with lime zest, pineapple chunks or ginger.

#### VEUVE CLICQUOT LA GRANDE DAME

75 cl 250€ - 150 cl 520€

#### VEUVE CLICQUOT LA GRANDE DAME ROSÉ

75 cl 320€

#### DOM PÉRIGNON BRUT

75 cl 300€ - 150 cl 750€

#### RUINART BLANC DE BLANC

75 cl 170€ - 150 cl 350€

#### ARMAND DE BRIGNAC BRUT GOLD

75 cl 350€ - 150 cl 700€



WAIKI  
RESTAURANT - PESCIERE



The *sommelier's private wine list* is available on request.



THURSDAYS FROM 12PM TO 7PM  
11/07 • 25/07 • 08/08 • 15/08

POOL  
[ GUEST DJ ] *Party*

EVERY SATURDAY NIGHT FROM 8PM TO 2AM  
JULY & AUGUST

SUNSET  
[ DJ SET ] *Lounge*



WAIKI  
RESTAURANT · PISCINE



# LIST OF ALLERGENS



**G** - Céréales contenant du gluten (blé, seigle, orge, avoine, épeautre, kamut ou leurs souches hybridées) et produits à base de ces céréales

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products made from these cereals



**C** - Crustacés et produits à base de crustacés

Crustaceans and products thereof



**O** - Œufs et produits à base d'œufs

Eggs and products thereof



**P** - Poissons et produits à base de poissons

Fish and products thereof



**A** - Arachides et produits à base d'arachides

Peanuts and products thereof



**SO** - Soja et produits à base de soja

Soybeans and products thereof



**L** - Lait et produits à base de lait (y compris de lactose)

Milk and milk products (including lactose)



**FC** - Fruits à coques (amandes, noisettes, noix, noix de cajou, pécan, macadamia, pistaches et produits à base de ces fruits)

Nuts (almonds, hazelnuts, walnuts, cashews, pecans, macadamias, pistachios and products thereof)



**CE** - Céleri et produits à base de céleri

Celery and celery products



**M** - Moutarde et produits à base de moutarde

Mustard and mustard products



**SE** - Graines de sésame et produits à base de graines de sésame

Sesame seeds and sesame seed products of sesame seeds



**AS** - Anhydride sulfureux et sulfites en concentration de plus de 10mg/l

Sulphur dioxide and sulphites in concentrations of more than 10 mg/l



**L** - Lupin et produits à base de lupin

Lupin and lupin products



**MO** - Mollusques et produits à base de mollusques

Mollusks and mollusc products



# WAIKI

RESTAURANT · PISCINE

## OPENING HOURS

---

### OFF SEASON

OPEN EVERY DAY/EVENING  
FROM 10AM TO 1AM

Food Service 12H - 23H  
Tapas Service 18H - 23H

PHONE / RESERVATION  
00 33 (0)4 67 26 32 34

MORE INFORMATION ON:  
[WAIKIBEACH.COM](http://WAIKIBEACH.COM)

---

### OFF SEASON

OPEN EVERY DAY/EVENING  
FROM 10AM TO 2AM

Food Service 12H - 00H  
Tapas Service 18H - 00H



[WAIKIBEACHCAP](https://www.instagram.com/WAIKIBEACHCAP)



[WAIKI BEACH](https://www.facebook.com/WAIKI BEACH)



CHÂTEAU  
SAINT-MAUR  
— CRU CLASSE —

NET PRICES IN EUROS, SERVICE INCLUDED.  
ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH.  
CONSUME IN MODERATION.

VILLAGE NATURISTE  
2 BD DES MATELOTS  
34300 CAP D'AGDE